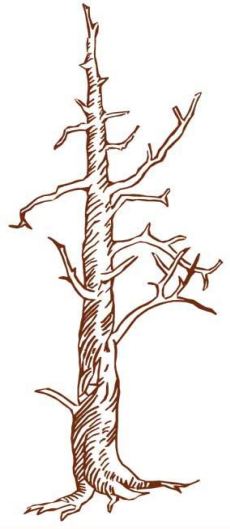


Starters



Nili's porcini kuksa L,(G) Porcini mushrooms from Kainuu braised in sour cream with herb rye <i>Nili classic since 2006</i>	11,90
Riverman's salmon soup L,G In creamy fish broth cooked Arctic Ocean salmon with potatoes and chive dill oil	14,80
Lapland's potato pancake L Whitefish roe mousse, juniper-cured Arctic salmon, pearl onions, and pickled cucumber	16,20
Tasty reindeer rilette L,G Reindeer rilette flavored with lingonberry, mushroom mayonnaise, pickled button milk-cap mushrooms, and crispy root chips	16,90
Rovaniemi market L,G A plentiful selection of the best delicacies from Lapland, <i>Nili classic since 2006</i> (prepared for minimum of two persons, price per person)	25,20

Specialities (limited availability)

Keskitalo's sip L, (G) Rich willow grouse broth & rye	11,20
Bear kuksa L,G Bear meat in its braising stock, served in a wooden kuksa cup	18,80
King of the forest L,(G) Tender braised bear rilette and reindeer groat sausage with creamy spruce shoot sauce, lingonberry mustard, and porcini mushroom potato cake	69,00
Willow grouse from Enontekiö L Pan fried willow grouse breast with battered tender braised leg, deep fried Lapland's puikula potatoes, and Väinö's porcini mushroom sauce	59,60

Mains

Autumn harvest L,G	24,90
Porcini mushroom risotto ennobled with Koskenlaskija cheese, crispy kale, and root vegetables	
Breeze from the Arctic Ocean L,G	26,80
Alder smoked Arctic Ocean's salmon, herb roasted Puikula potatoes, and crab foam	
Arctic pike perch L,G	29,50
In sage butter fried pike perch fillet, butter mashed puikula potatoes, caramelized fennel, and nettle white wine sauce	
Traditional sautéed reindeer L,G	29,70
butter mashed puikula potatoes, pickled cucumber, and home-made lingonberry jam	
Kangasniemi's hearty beef steak L,G	34,60
horseradish-potato gratin, roasted root vegetables with forest honey, and spruce shoot sauce ennobled with Jaloviina brandy <i>Nili classic since 2006</i>	
Reindeer roundup L,(G)	39,00
Grilled topside roast of reindeer, reindeer groat sausage, bacon potato terrine and dark thyme sauce <i>Nili classic since 2006</i>	

Desserts

Chocolate and cherry LL,G	13,20
Warm chocolate fondant, cherry sorbet, white chocolate mousse, and spruce shoot caramel with nuts	
Sea buckthorn crème brûlée L,(G)	12,60
winter apple compote and biscuit crumbs	
Dream of Nili L,G	13,90
Traditional Lapland's squeaky cheese in kuksa cup with chef's cloudberry	
Arctic coffee L,G	14,80
Coffee, Jaloviina brandy, cloudberry liqueur and whipped cream	

L-lactose free, LL-low lactose, G-gluten free, (G)-Available gluten free

Please ask our staff for further information on dishes and ingredients causing allergies (EU Regulation 1169/2011)